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FRIGGITRICE ELETTRICA
ELECTRIC DEEP FRYER
FRITEUSE ELECTRIQUE
ELEKTRISCHE FRITEUSE
ELEKTRISCHE FRITEUSE
FREIDORA ELECTRICA
FRITADEIRA ELECTRICA
ΗΛΕΚΤΡΙΚΗ ΦΡΙΤΕΖΑ
ELEKTRISK FRITYRGRYTE
ELEKTRISK FRITUREGRYDE
ELEKTRISK FRITÖS
SÄHKÖRASVAKEITIN
ЭЛЕКТРИЧЕСКАЯ ФРИТЮРНИЦА
ELEKTROMOS OLAJSÜTŐ
ELEKTRICKÝ FRITOVACÍ HRNE
FRYTKOWNICA ELEKTRYCZNA

Istruzioni per l'uso
Instructions for use
Mode d'emploi
Bedienungsanleitung
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Instrucciones para el uso
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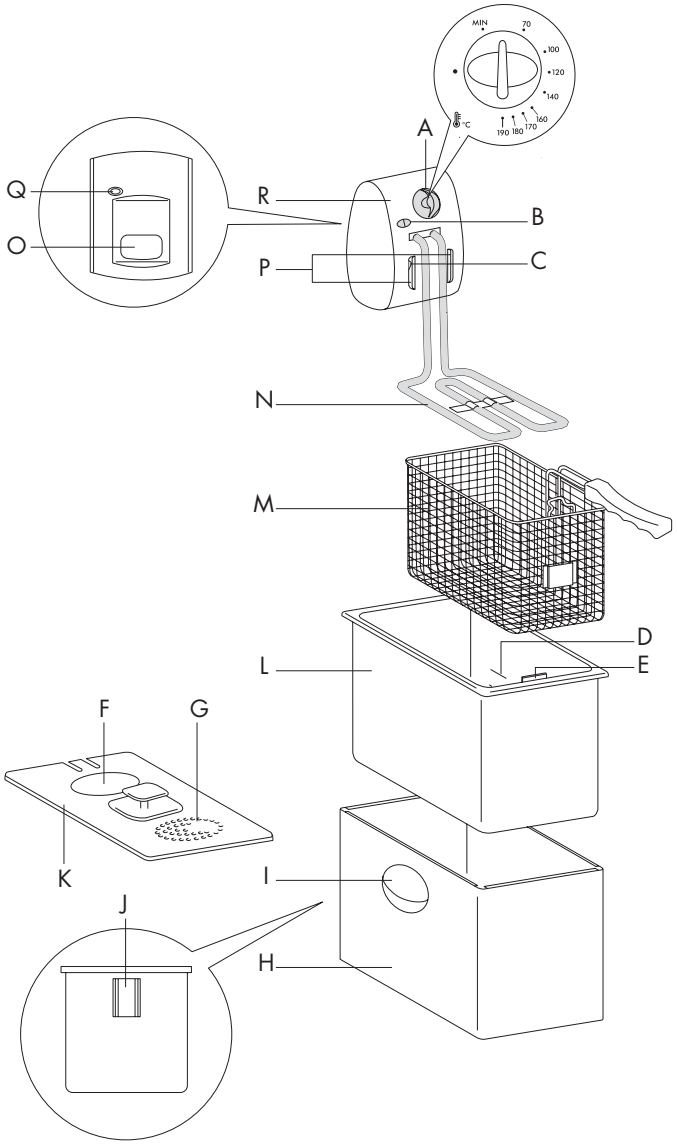
ИНСТРУКЦИИ ПО ЭКСПЛУАТАЦИИ
HASZNÁLATI UTASÍTÁS
NÁVOD K POUŽITÍ
INSTRUKCJA OBSŁUGI

ME 28



ELECTRICAL CONNECTION (U.K. ONLY)

A) If your appliance comes fitted with a plug, it will incorporate a 13 Amp fuse. If it does not fit your socket, the plug should be cut off from the mains lead, and on appropriate plug fitted, as below. warning: Very carefully dispose of the cut off plug after removing the fuse: do not insert in a 13 Amp socket elsewhere in the house as this could cause a shock hazard. With alternative plugs not incorporating a fuse, the circuit must be protected by a 15 Amp fuse. If the plug is a moulded-on type, the fuse cover must be re-fitted when changing the fuse using a 13 Amp Asta approved fuse to BS 1362. In the event of losing the fuse cover, the plug must NOT be used until a replacement fuse cover can be obtained from your nearest electrical dealer. The colour of the correct replacement fuse cover is that as marked on the base of the plug.

B) If your appliance is not fitted with a plug, please follow the instructins provided below:

WARNING - THIS APPLIANCE MUST BE EARTHED

IMPORTANT

The wires in the mains lead are coloured in accordance with the following code:

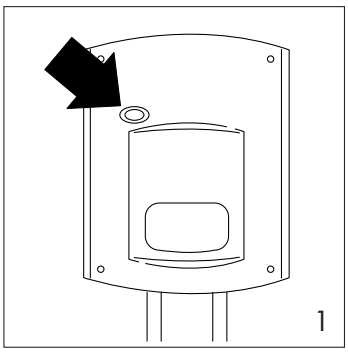
Green and yellow	Earth
Blue	Neutral
Brown	Live

As the colours of the wires in the mains lead may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The green and yellow wire must be connected to the terminal in the plug marked with the letter E or the earth symbol ⏚ or coloured green or green and yellow.

The blue wire must be connected to the terminal marked with the letter N or coloured black.

The brown wire must be connected to the terminal marked with the letter L or coloured red.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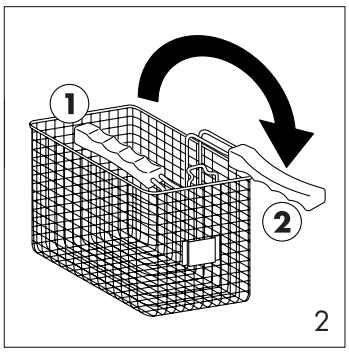

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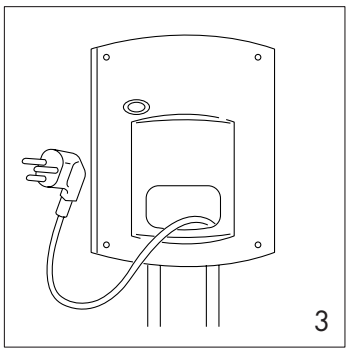
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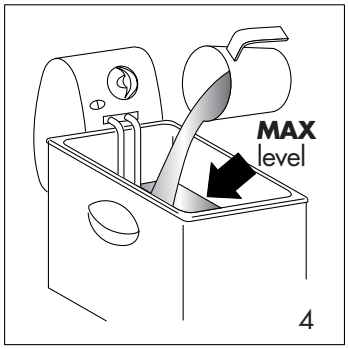

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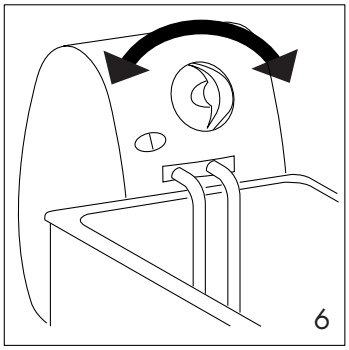
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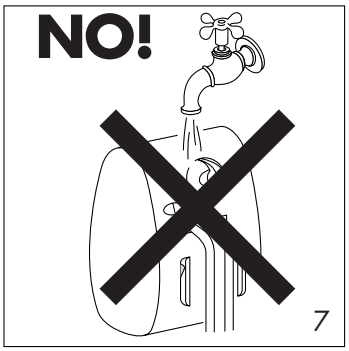

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READ THIS INSTRUCTION BOOKLET CAREFULLY BEFORE INSTALLING AND USING THE APPLIANCE. THIS IS THE ONLY WAY TO ENSURE THE BEST RESULTS AND MAXIMUM SAFETY FOR THE USER.

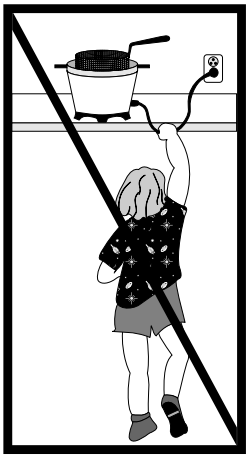
DESCRIPTION OF THE APPLIANCE:

A. Thermostat knob for setting the temperature
B. Oil temperature light (red, green)
C. Safety micro-switch
D. MIN– MAX level indicators
E. Basket support
F. Viewing window (if present)
G. Filter (if present)
H. Casing
I. Handles
J. Slots for fitting the control unit
K. Cover with handle
L. Removable bowl
M. Basket with folding handle
N. Electrical heating element
O. Cable compartment
P. Guides for attaching the control unit
Q. Thermal safety device reset
R. Control unit

IMPORTANT WARNINGS:

- This appliance has been designed to fry foods exclusively for household use; it must not be used for other purposes and must not be modified or tampered with in any way.
- Do not turn the appliance on if it is damaged (e.g. after having been dropped) or if operating problems arise. Contact a service centre authorised by the manufacturer.
- Before using the appliance check that the mains voltage corresponds to the value specified on the appliance rating plate.
- Only connect the appliance to power points with a minimum rating of 10A that are properly earthed.
- The power cable for this appliance must not be replaced by the user, in that this operation requires the use of special tools. In the event of damage, only contact a service centre authorised by the manufacturer.
- Do not remove the plug by tugging the power cable: always use the plug itself.
- The power cable must not be placed near or against the hot parts of the appliance, sources of heat or sharp edges.
- Do not position the appliance near sources of heat or where water may be present.
- Serious burns may be caused by the deep fryer falling. Do not leave the cable hanging from the edge of the surface the deep fryer rests on, where it may be within the reach of a child or represent an obstacle to the user. Do not use extension cords.
- During operation the appliance is hot; as a consequence, only use the handles and knobs.

DO NOT LEAVE THE APPLIANCE WITHIN THE REACH OF CHILDREN.



- Do not move the deep fryer when the oil is hot, as this risks causing serious burns. The appliance must only be moved when cold, using the handles.
- The deep fryer must be operated only after having correctly filled it with oil or liquefied fat; if heated when empty, a thermal safety device is activated to stop operation.
- Always respect the MIN and MAX levels indicated inside the removable container.
- The safety micro-switch ensures that the heating element operates only if the control unit is correctly positioned.
- Always keep the appliance disconnected during cleaning operations and when not in use.
- Never immerse the control unit, the cable and the electrical plug in water or other liquids.
- The appliance is not intended for use by young children or infirm persons without supervision.
- Young children should be supervised to ensure that they do not play with the appliance.
- The oil and fat are inflammable; if these substances catch fire, immediately disconnect the appliance from the power point and dampen the fire using the lid or a blanket. Never use water to extinguish the flames.
- When removing the bowl, always wait for the oil or fat to cool completely.
- Keep these instructions.

THERMAL SAFETY DEVICE

The appliance is fitted with a thermal safety device that stops the appliance from heating in the event of incorrect use or irregular operation. Once the appliance has cooled, using a toothpick or similar, delicately press the safety device reset button "Q" marked RESET (see Fig. 1). If the appliance does not start operating again, contact a service centre authorised by the manufacturer.

OPERATING INSTRUCTIONS

Before using the deep fryer for the first time, carefully clean, using warm water and dishwashing detergent, the basket, the bowl and the cover. The control unit, power cable and heating element may be cleaned using a damp cloth. Check that water does not enter into the control unit and that there is no residual water in the bottom of the removable bowl. Carefully dry all the parts.
Check that the control unit is properly fastened to the deep fryer body. The safety micro-switch "C" will not allow the appliance to be operated if the control unit "R" is not correctly positioned in the casing "H".
The deep fryer is now ready for use.

FILLING WITH OIL OR FAT

- Remove the cover "K", lifting it by the handle. Turn the folding handle of the basket until it locks into place (pos. 2, Fig. 2). Remove the basket "M" by lifting it upwards.
- Remove the length of cable required to connect the appliance to the mains, from the cable compartment "O" (see Fig. 3).
- If oil is used, pour it into the bowl "L" until reaching the maximum level indicated (see Fig. 4). Never exceed this limit, as oil may overflow from the container. The level of oil must always be between the maximum and minimum limits, "D" (3 or 4 litres max. depending on version). For best results, use good quality peanut oil.
- If lumps of fat are used, cut the lumps into pieces and melt them in another container, then pour the liquefied fat into the deep fryer bowl. Never melt the fat in the basket or on the deep fryer heating element (see Fig. 5).
- Close the cover "K".

PREHEATING

- Place the food to be fried in the basket "M", without overfilling (1 kg max. for the 3 litre version and 1.3 kg for the 4 litre version). Check that the handle of the basket is correctly positioned (pos. 2 in Fig. 2).
- Move the thermostat knob "A" (see Fig. 6) to the required temperature (see cooking table). The indicator light "B" changes from green to red.
- When the set temperature is reached, the indicator light "B" becomes green.

STARTING FRYING

- As soon as the indicator light "B" is green, lower the basket "M" into the oil very slowly to avoid the hot oil splashing or overflowing.
- A significant amount of steam will be released: this is completely normal.

END OF FRYING TIME

- When the set cooking time has elapsed, lift the basket "M" and check that the food has been cooked to the required colour.
- If the food is completely cooked, turn the appliance off by moving the thermostat knob "A" to the "•" position. The indicator light is green.
- Unplug from the mains socket.
- Allow the excess oil to drain by hooking the basket "M" onto the support "E" on the bowl.
- N.B. If cooking requires two phases or more than one cooking cycle is to be performed, at the end of the first phase, hook the basket "M" to the basket support "E" and wait until the light becomes green, indicating that the oil is again at the set temperature. Then slowly place the basket "M" in the oil a second time.

COOKING HINTS

HOW LONG THE OIL OR FAT LASTS

The level of oil or fat must never fall below the minimum. Every now and then it must be completely changed. The life of the oil or fat depends on what foods are being fried. Food coated in breadcrumbs, for example, dirties the oil more than simple frying. As for any deep fryer, the oil deteriorates after being heated a number of times! Therefore, even if used correctly, it should be completely changed on a regular basis.

CORRECT FRYING

The recommended temperature should be followed for all recipes. If the temperature is too low, the oil will be absorbed. If the temperature is too high, a crust will form immediately and the inside of the food will not be cooked.
The food being fried must only be immersed in the oil when the oil has reached the correct temperature, that is when the light "B" has turned off.
Never overfill the basket, as this may cause a sudden drop in the temperature of the oil and thus greasier and less uniform frying.
Check that the food is sliced into thin, even pieces. If the slices are too thick, the food will not be well cooked inside, despite its appearance, while even slices will be perfectly cooked at the same time.
Carefully dry the food before immersing it in the oil or fat, to avoid oil being sprayed; furthermore, wet food will be less crisp after cooking (especially potatoes).
Foods with a high water content (fish, meat, vegetables) should be crumbed before frying, making sure the excess flour or breadcrumbs are removed before immersing the food in the oil.

FRYING NON-FROZEN FOOD

When referring to the following table, please keep in mind that the cooking times and temperatures are approximate, and must be adjusted according to the quantity of food and personal tastes.

	Food	Max quantity. (g.)	Temperature (°C)	Time (minutes)
Fresh potato chips	Half portion	800	170	phase1 8 - 10 phase 2 1-2
	Full portion	1300 (4 litre version)	170	phase 1 11 – 13 phase 2 2-4
		1000 (3 litre version)	170	phase 1 11 – 13 phase 2 2-4
Fish	Calamari	600	140	9 - 11
	Canestrelli	600	140	10-12
	Sardines	600	140	10-12
	Prawns	600	140	8 - 10
	Tongue-fish	500	140	6 - 8
Meat	Pork cutlets	500	160	8 - 9
	Chicken cutlets	500	160	8 - 10
	Meatballs	700	160	8 - 10
Vegetables	Artichokes	400	150	15-17
	Cauliflower	600	150	10-11
	Mushrooms	500	150	8 - 10
	Aubergines	200	150	9 - 11
	Courgettes	500	150	13-15

FRYING FROZEN FOODS

Frozen foods are stored at very low temperatures. Consequently, they significantly lower the temperature of the liquid used for cooking.
For best results, never exceed the maximum recommended quantity of food when frying.
Frozen foods are often covered with a layer of ice; this ice should be removed before cooking. Immerse the basket in the oil very slowly to prevent the oil from boiling over.
The cooking times are approximate and must be adjusted according to the initial temperature of the food being fried and the temperatures indicated on the packaging of the food.

Food		Max quantity. (g.)	Temperature (°C)	Time (minutes)
Pre-cooked frozen potato chips		600	180	9 - 11
Potato croquettes		700	180	9 - 11
Fish	Fish-fingers	500	180	7 - 8
	Fish fillets	500	180	6 - 7
Meat	Chicken cutlets	300	180	5 - 6

CLEANING

Before cleaning, make sure that the power plug is disconnected.
Never immerse the deep fryer in water and never place it under running tap water (see Fig. 7). The infiltration of water into the control unit may cause electrocution.
Check that the oil has cooled down, and then remove the control unit and drain the oil. Remove the deposits from the bowl using a sponge or absorbent paper.

Except for the control unit, power cable and heating element, all the other parts can be cleaned with warm water and dishwashing detergent (see Fig. 8000).
Never use abrasive sponges, to avoid damaging the deep fryer.
When this procedure has been completed, carefully dry all parts, to prevent hot oil from spraying out during operation.

OPERATING FAULTS

FAULT	CAUSE	REMEDY
Bad smell	The oil has deteriorated. The cooking liquid is unsuitable.	Replace the oil or fat. Use high quality peanut or vegetable oil.
The oil overflows	The oil has deteriorated and causes too much foam. You have immersed food which is not sufficiently dry in the hot oil. The basket has been immersed too quickly. The oil level in the deep fryer is over the maximum limit.	Replace the oil or fat. Dry the food well. Immerse it slowly. Reduce the amount of oil in the fryer bowl.
Food does not brown during cooking	Oil temperature is too low. The basket is over loaded	Select a higher temperature. Reduce a food quantity.
The oil does not heat up	The deep fryer has previously been used without oil in the fryer bowl, causing the thermal safety device to break.	Contact the Service Centre (the device must be replaced).